

Manual equipment

CF4

The CF4 is a compact manual potato chipper useful in restaurants and collective kitchens, designed for high outputs. The CF4 can be used to cut potatoes into different sized chips, by simply changing the pressure block and grid.

Cleaning is made easier by the use of polished aluminium and the easy removal of the parts in contact with the potatoes.



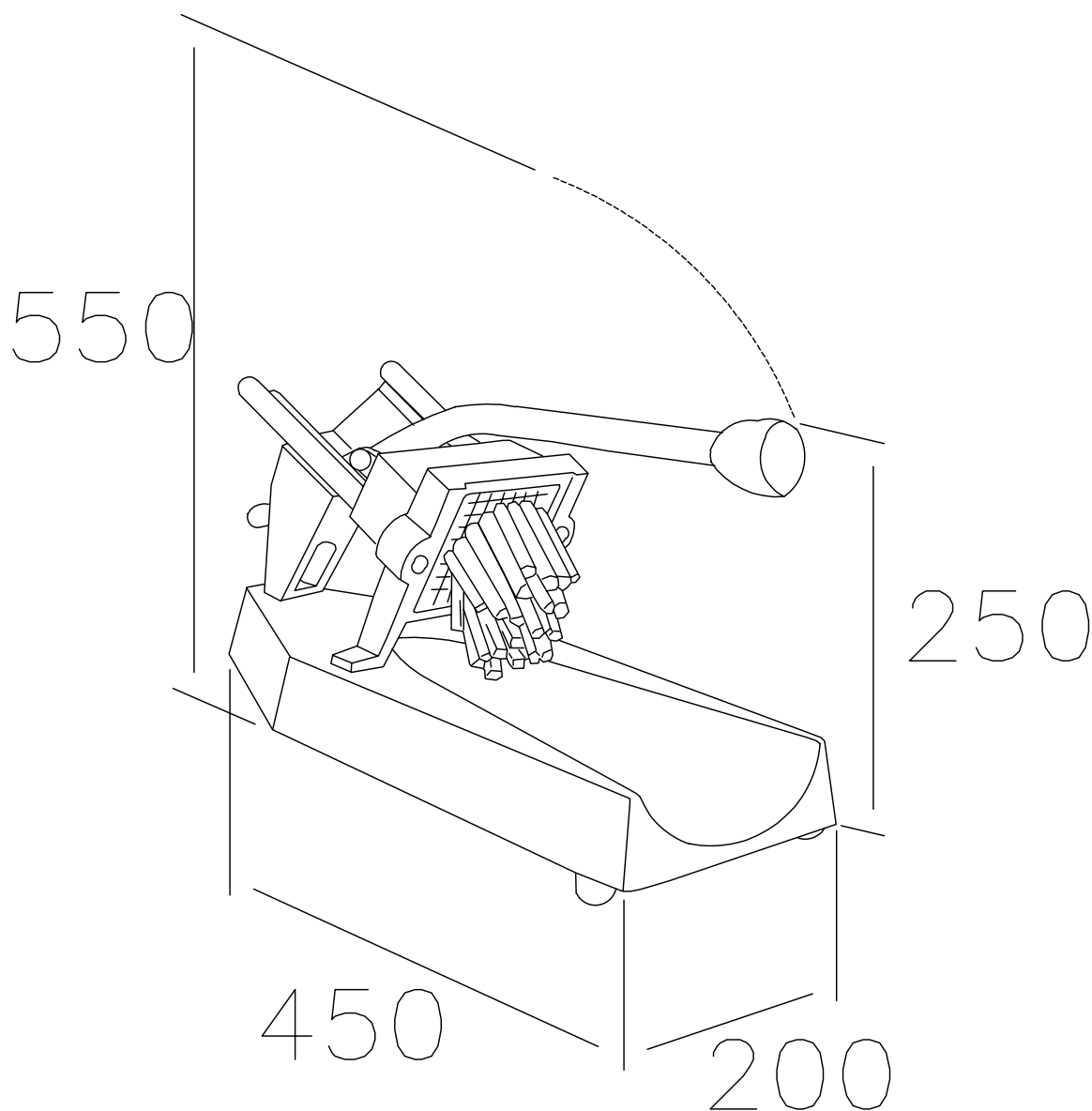
601460 + optional base

FEATURES

- Cast-iron body.
- Polished aluminium guide chute.
- Removable nylon pressure block.
- Stainless steel cutter block.
- The cut is clean and does not shred or create waste, both detrimental to the appearance of the chip and the quality of the frying oil.
- An access chute holds the potato lengthways.
- Long lever to reduce the force required.
- Cleaning is made easier by the use of polished aluminium and the easy removal of the parts in contact with the potatoes.
- Suction cup to attach the machine to the table.



CE  **Electrolux**



	CF407 601459	CF409 601460	CF411 601461
TECHNICAL DATA			
External dimensions - mm			
width	200	200	200
depth	450	450	450
height	250	250	250
Net weight - kg.	2	2	2
INCLUDED ACCESSORIES			
GRID 11MM FOR POTATO CHIPPER			1
GRID 7MM FOR POTATO CHIPPER	1		
GRID 9MM FOR POTATO CHIPPER		1	
PRESSURE BLOCK 11MM FOR POTATO CHIPPER			1
PRESSURE BLOCK 7MM FOR POTATO CHIPPER	1		
PRESSURE BLOCK 9MM FOR POTATO CHIPPER		1	
ACCESSORIES			
BASE FOR POTATO CHIPPER	653124	653124	653124
GRID 11MM FOR POTATO CHIPPER	653461	653461	653461
GRID 7MM FOR POTATO CHIPPER	653445	653445	653445
GRID 9MM FOR POTATO CHIPPER	653460	653460	653460
PRESSURE BLOCK 11MM FOR POTATO CHIPPER	653464	653464	653464
PRESSURE BLOCK 7MM FOR POTATO CHIPPER	653462	653462	653462
PRESSURE BLOCK 9MM FOR POTATO CHIPPER	653463	653463	653463